ABOUT THIS MANUAL

VISION CREATIVE, INC.
서울 종로구 통의동
6번지 이룸빌딩 4층

담 당	김윤희 님		
브 랜 드	DAEWOO	언 어	영어
F.MODEL	KOC-9Q3T7R		
B.MODEL	KOC-9Q3T / KOC-9Q3TC		
B U Y E R	DESUK향		
제 판			
인 쇄			
M E M O	총 40p		

14.02.26-전체 신규 40p
14.02.27-4p 수정_ 신규 1p
14.03.11-공장모델 삭제 KOC-9Q4T7R
14.10.07-15p 수정_ 신규 1p

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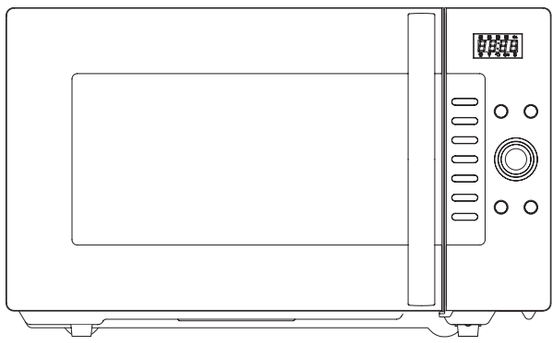
DAEWOO ELECTRONICS



MODEL NO.
KOC-9Q3T / KOC-9Q3TC

MICROWAVE CONVECTION/GRILL OVEN

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ABOUT YOUR MICROWAVE

»INTRODUCTION

You have chosen a Daewoo Combi- Microwave Oven.
Daewoo offers a variety of quality products that would make your life more comfortable.

This Combi-Microwave Oven combines the properties of a microwave with those of a traditional oven. The wide range of programmig options makes it possible to choose your preparation method precisely.
Operation is easy even so.
The display provides information and helps you with setting.

Please read the user manual very carefully before starting to use the appliance.
Just for your information, the manual also serves as cooking recipy.
Enjoy cooking!

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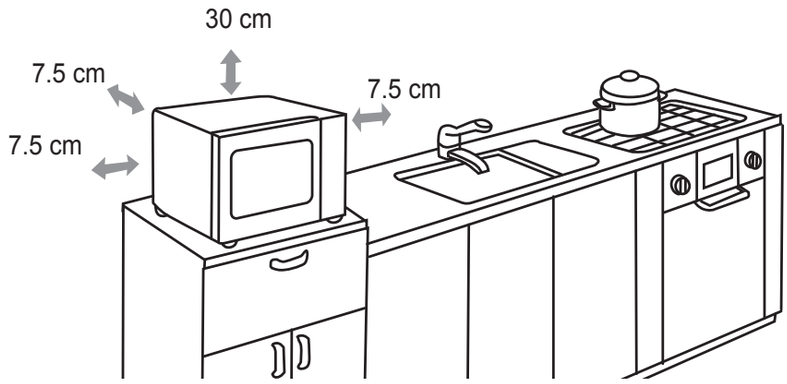
ABOUT YOUR MICROWAVE

»Before first use

- Put the microwave on a solid, flat surface.
- Ensure that there is adequate ventilation around the microwave. Keep 30 cm of space free at the top. At the back and sides, keep at least 7.5 cm free.
- Do not cover the ventilation openings.
- The adjustable feet may not be removed.
- Do not place the microwave in the vicinity of heat sources.
- Broadcasting and transmitting equipment such as radios and TVs can affect the working of the microwave.
- Remove the accessories from the microwave and clean them with a mild cleaning agent. Then put the frame back on the shaft.



Please note

: Always use the microwave with the frame on the shaft together with a turntable!

Put a heat-resistant dish with 200 ml of water in the microwave. Turn the function dial and select 'oven'. Set the time to 5 minutes and press the Start button. This will remove any protective grease used during manufacture. When the 5 minutes are finished, allow the microwave to cool down, and clean the microwave with warm water. The microwave is now ready for use.

NOTE

When you heat the microwave to a high temperature for the first time, you will notice a 'new-oven smell'.
Don't worry, this is normal. If desired, switch on the cooker hood or open a window.

** The minimum height of free space necessary above the top surface of the oven is minimum 170mm.*

NOTE

Cabinet materials must be suitable to withstand temperatures up to 90˚C.

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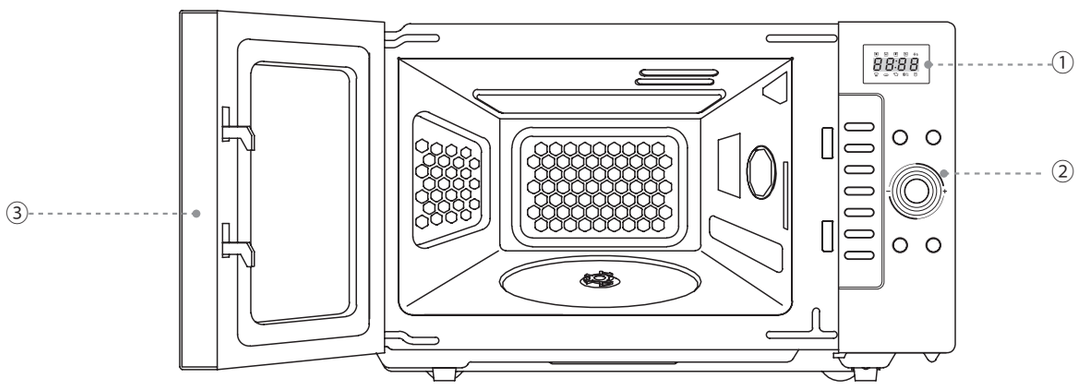
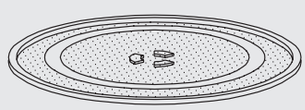
»Accessories



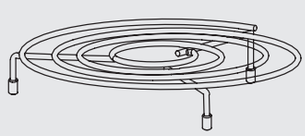
① Display
② Control panel
③ Door handle

1. Glass Turntable - Centre the tray on the roller guide when using the microwave features. Place food or microwave-safe cookware directly on the glass turntable.
NOTE : The Glass Turntable can be found attached to the left polystyrene packing material in the carton.

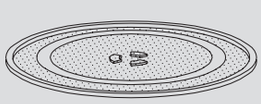
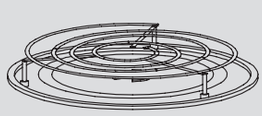
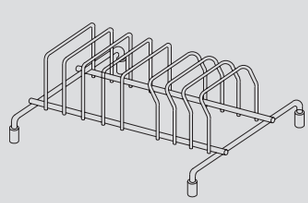


2. Roller Guide - The roller guide must be in place when using the oven.
IMPORTANT : The roller guide must be placed at the centre of the oven cavity.

3. Metal Rack - Centre the rack on the glass tray when using the grill cooking, convection cooking, and auto cooking menus.



▶ How to use the accessories of cooking

Glass Turntable	Metal rack	Dish-Warm rack (Premium option model only)
		
• All Cooking modes.	• Grill cooking • Convection cooking • Combination cooking • Auto cooking menu 1~4.	• Dish warming

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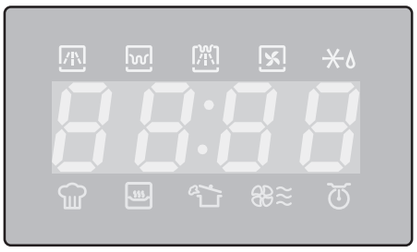
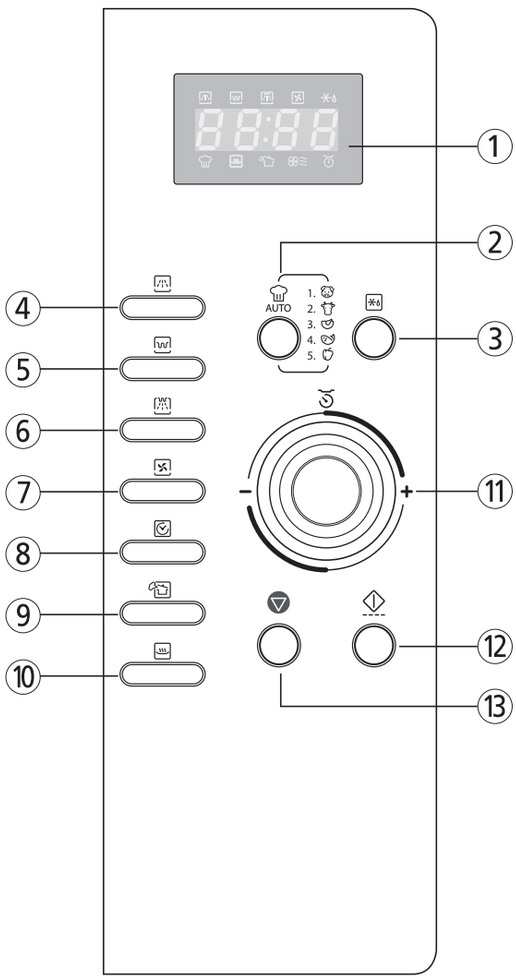
»Control panel





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↘ DISPLAY WINDOW

① **Display :** Cooking time, power level, program indicators and present time are displayed.

MW ( ): When blinking, the oven is operating in MICROWAVE COOK mode.

Grill ( ): When blinking, the oven is operating in GRILL mode.

Combi ( ): When blinking, the oven is operating in COMBI mode.

Convection ( ): When blinking, the oven is operating in CONVECTION mode.

Defrost ( ): When blinking, the oven is operating in DEFROST mode.

Auto-cook ( ): When blinking, the oven is operating in AUTO COOK mode.

Warm ( ): When blinking, the oven is operating in WARM mode.

Steam Cleaning ( ): When blinking, the oven is operating in steam cleaning mode.

gram ( ): When blinking, the oven is operating in weight input mode.

↘ BUTTONS

② Auto cook : Used to cook or reheat.
③ Defrost : Used to defrost foods.
④ MW : Used to set power level of the microwave.
⑤ Grill : Used to select grill mode.
⑥ Combi : Used to select combi mode.
⑦ Convection : Used to select convection mode and selected temp.
⑧ Clock : Used to set clock.
⑨ STEAM CLEANING : Used to clean the inside of the oven
⑩ Warm : Used to keep the food warm.
⑪ Dial knob : Used to set time, weight and quantity.
⑫ START/SPEEDY COOK : Used to start a program or a speedy start(each press adds 30 seconds of microwave cooking time).
⑬ STOP/CLEAR : Used to stop the oven operation or to delete the cooking data.

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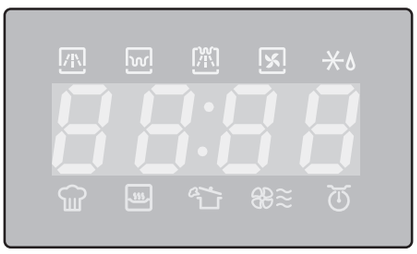
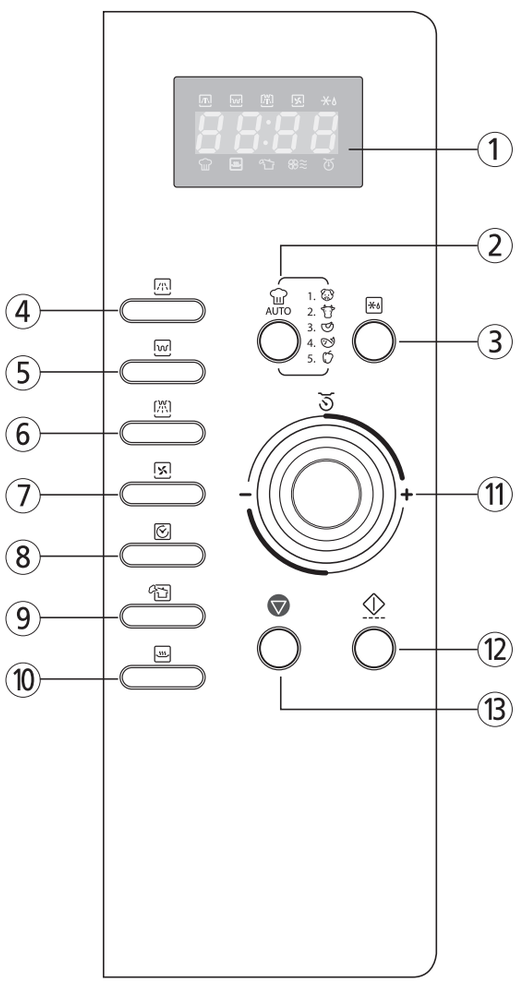
»Control panel





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↘ DISPLAY WINDOW

① **Display :** Cooking time, power level, program indicators and present time are displayed.

MW ( ): When blinking, the oven is operating in MICROWAVE COOK mode.

Grill ( ): When blinking, the oven is operating in GRILL mode.

Combi ( ): When blinking, the oven is operating in COMBI mode.

Convection ( ): When blinking, the oven is operating in CONVECTION mode.

Defrost ( ): When blinking, the oven is operating in DEFROST mode.

Auto-cook ( ): When blinking, the oven is operating in AUTO COOK mode.

Warm ( ): When blinking, the oven is operating in WARM mode.

Steam Cleaning ( ): When blinking, the oven is operating in steam cleaning mode.

gram ( ): When blinking, the oven is operating in weight input mode.

↘ BUTTONS

② Auto cook : Used to cook or reheat.
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⑬ STOP/CLEAR : Used to stop the oven operation or to delete the cooking data.

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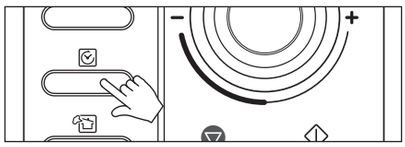
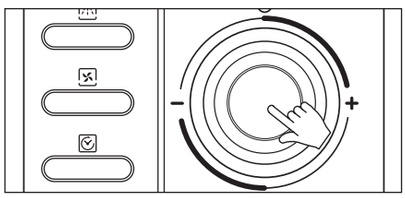
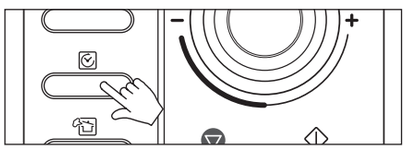
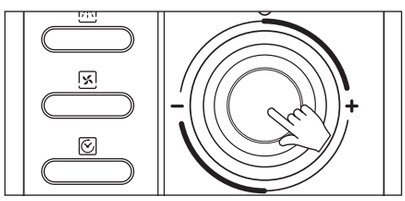
»SETTING THE CLOCK

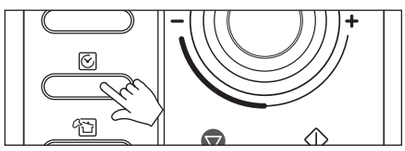
When your oven is plugged in, the display will show " :0" and a tone will sound. If the AC power goes off and comes back on, the display will show ":0".
Your oven has a multiple(12hr/24hr) clock system. To set the clock, follow the procedure below.











Example : To set 5:30 AM in a 24hr clock system.

1. Press **Clock** button once.
The display will show " 12H ". This is a 12 hour clock system.

2. Press **Clock** button once more, the display shows "24H".
This is a 24hour clock system. If you want 12hour clock system, omit this step.

3. Turn the **dial knob** to set the hour number "**5:**".
The hour digit starts blinking, the colon will light.

4. Press **Clock** button. "**5:00**" shows in display.
The minute digit starts blinking, the colon and hour number will light.

5. Turn the **dial knob** until "**5:30**" shows in the display window.

6. Press **Clock** button. The colon starts blinking.
If you selected the 12hour clock system, this digital clock allows you to set the time from **1:00** to **12:59**.
If you selected the 24hour clock system, this digital clock allows you to set the time from **0:00** to **23:59**.

NOTE

You can check the current time while cooking is in progress by pressing the Clock button.

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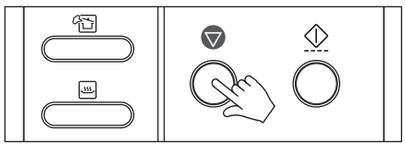
»CHILD LOCK AND POWER SAVE MODE

Child lock : The Child Lock function helps to prevent accidents from children operating the oven without being monitored by the parents.
Power save mode : This function is used for saving energy.

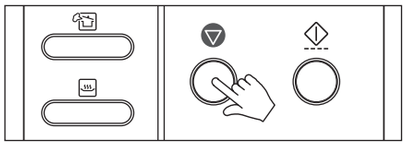


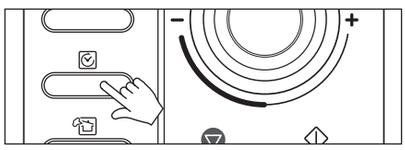
To set child lock

1. Press the **STOP/CLEAR** button.
"**: 0**" or clock appears in the display.

2. Press and hold the **STOP/CLEAR** button for 3 seconds.
A beep sounds and the display shows " Loc " for 3 seconds.
Now the oven cannot be operated.

3. To cancel child lock simply repeat procedure 2.
The oven will beep.
The oven is again available for normal use.





To set power save mode

1. Press the **STOP/CLEAR** button.
"**: 0**" or clock appears in the display.

2. Press and then hold the **Clock** button for 3 seconds.
The display will turn off and a beep sounds.
To operate the oven in power save mode, press any key or turn the knob.
Then "**:0**" or clock will be shown and the operation of all function keys will be the same as in the normal mode.
But if there is no operation within 10 seconds in clear mode or while manipulating the key, all the contents of display will disappear.

3. To cancel the power save mode, simply repeat the setting procedure.
The power save mode will be canceled and a beep sounds.
The oven is again available for normal use.

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OPERATION

TIPS

Please read this OPERATION section for the proper safety information and the operating instructions before using the oven.
Prior to setting the controls, place one cup of water in the oven, in a heat-proof glass measuring cup, for testing purposes.
The oven could be damaged if you operate the oven in microwave mode without anything in the cavity.

NOTE

When the cooking time has elapsed the oven beeps three times and "End" appears on the display. The glass turntable stops and the oven-light turns off. The oven will continue to beep every one-minute until either the STOP/CLEAR button is pressed or the door is opened. Opening the door while cook is in progress will cause the oven to stop and any displayed countdown will pause. If the START/SPEEDY COOK button is pressed, the countdown will resume. If the STOP/CLEAR button is pressed, the cook will cancel. The oven can display the set cooking time in 10 second steps (up to 5 minutes cooking time), in 30 second steps (up to 10 minutes cooking time), and in 1 minute steps (up to 60 minutes cooking time).
When the door is opened after cooking, the cooling fan may start to operate for 5 minutes to cool down the inside of oven. (Display shows "cool" and " :0 or clock")
Also note that when the Cooling mode operates, lamp, tray, and fan runs at the same time and “cool” shows on the display.

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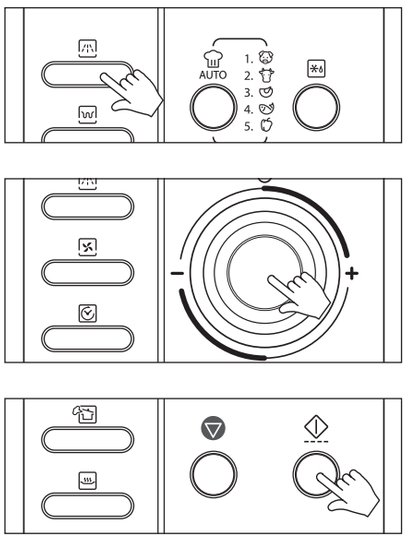
OPERATION

»MICROWAVE COOKING

This microwave cooking method allows you to cook food for a desired time. In addition to the maximum power level(**100%**), you can select different microwave power from 9 other levels, **10%** to **90%** for the foods that require slower cooking.
If you have used the appliance for grilling, convection or combination cooking, let the oven cool down before using again.
Never switch the microwave oven on when it is empty.



1. Press the **MW** button once. **MW** indicator ( ) lights.
   "**P-HI**"(POWER HIGH) shows in display.
2. Select the appropriate power level by pressing the **MW** button again until the corresponding percentage is displayed. Refer to the power level table below for further details.
3. Turn the **dial knob** to set the cooking time.
   For a cooking time of 5 minutes 30 seconds, turn the **dial knob** to set 5:30.
   (up to 60 minutes can be set)
   "**5:30**" shows in display.
4. Press the **START/SPEEDY COOK** button.
   The oven light comes on and the turntable starts rotating.
   Cooking starts and the time in the display will count down.

NOTE

The oven will automatically work on 100% microwave power if a cooking time is entered without the power level previously being selected.
You can check the power level while cooking is in progress by pressing the MW button.

▶ Power level table

Power level	percentage	Output	Power level	percentage	Output
P-HI	100%	900W	P-50	50%	450W
P-90	90%	810W	P-40	40%	360W
P-80	80%	720W	P-30	30%	270W
P-70	70%	630W	P-20	20%	180W
P-60	60%	540W	P-10	10%	90W
			P-00	0%	0W

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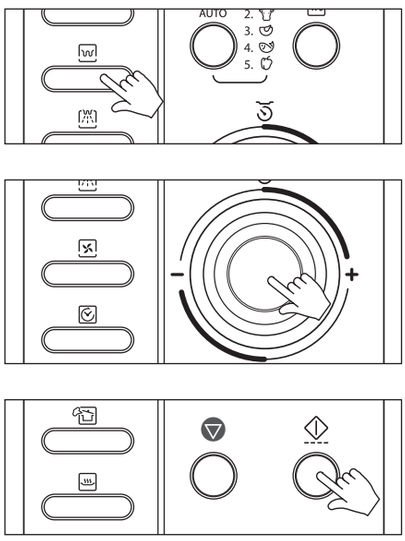
»GRILL COOKING

The Grill enables you to heat and make food to turn brown quickly without using microwave.



1. Press the **Grill** button once. The **GRILL** indicator ( )lights.

2. Turn the **dial knob** to set the grilling time.
For a grilling time of 11 minutes, turn the **dial knob** to set 11:00.
(up to 60 minutes can be set)
"**11:00**" shows in display.

3. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.

NOTE

The heating element is located on the top surface of the oven.

NOTE

When using the grill heater for the first time, smoke and odour will be given off. To avoid this happening when food is being cooked, turn the heater on with a microwave safe bowl containing 200cc of water in the oven for 10 minutes and the odour will disappear from then on.
Grill food by placing it directly on the rack, in a flat dish or on a heat resistant plate on the rack.

WARNING :
The temperature inside the oven and window is very high.
Do not touch the oven window and metallic interior of the oven when taking food in and out.
Use thick oven gloves while handling food or accessories.

Suggested use	Cookware
This methods is ideal for toasting bread or muffins. Remember the oven will be hot. Place all food on low/high rack.	Use oven-proof cookware. As there is no microwave energy being used you can place metal tins directly onto the metal racks with no danger of arcing.

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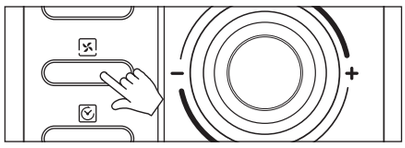
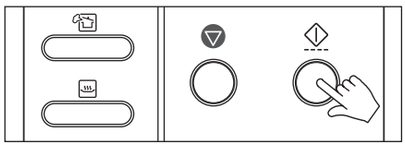
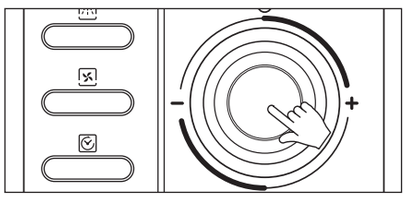
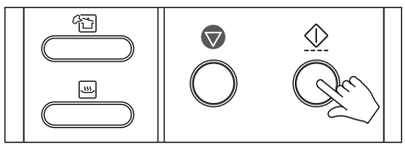
»CONVECTION COOKING(with pre-heat)

For convection cooking, it is recommended to preheat the oven to the appropriate temperature (except for the 40C that displays only) before placing food in the oven.
The maximum preheating time is 30 minutes.
If cooking is not started immediately after preheating, the convection indicator will continue to flash and the preheated oven temperature will be displayed. It will be maintained for 15 minutes; then switch off automatically.









1. Press the **Convection** button once. The **CONVECTION** indicator ( ) lights.
"**180C**" shows in display.

2. Select the convection cooking temperature by pressing the **Convection** button again until the corresponding temperature is displayed.

TEMPERATURE SEQUENCE
180C → 190C → 200C → 210C → 220C → 40C → 100C → 110C → 120C → 130C → 140C → 150C → 160C → 170C

3. Press **START/SPEEDY COOK** button. The **CONVECTION** indicator ( ) blinks.
The temperature of preheating and "**PrE-**" blink altematively in the display.
The oven will now preheat. When the oven reaches the preheated temperature the oven will beep and the preheated oven temperature will appear in the display.
Then open the door and place your food in the oven.
The oven temperature now shows in the display.

4. Turn the **dial knob** to set the cooking time.
For a cooking time of 11 minutes, turn the **dial knob** to set 11:00.
(up to 60 minutes can be set)
"**11:00**" shows in display.

5. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.

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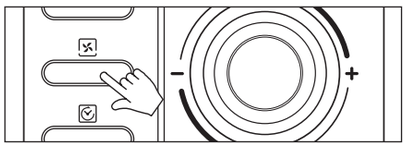
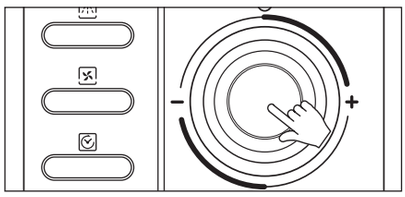
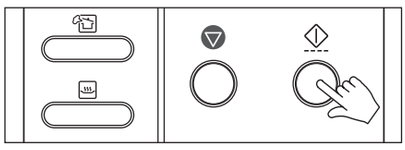
»CONVECTION COOKING(traditional cooking)

The convection mode enables you to cook food in the same way as in a traditional oven. Microwaves are not used.
Always use oven gloves when touching the utensils in the oven, as they will be very hot.







1. Press the **Convection** button once. The **CONVECTION** indicator ( ) lights.
"**180C**" shows in display.

2. Select the convection cooking temperature by pressing the **Convection** button again until the corresponding temperature is displayed.

TEMPERATURE SEQUENCE
180C → 190C → 200C → 210C → 220C → 40C → 100C → 110C → 120C → 130C → 140C → 150C → 160C → 170C

3. Turn the **dial knob** to set the cooking time.
For a cooking time of 11 minutes, turn the **dial knob** to set 11:00.
(up to 60 minutes can be set)
"**11:00**" shows in display.

4. Press **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.

NOTE

You can check the setting temperature while cooking is in progress by pressing the Convection button.

Fermentation
• 40C of convection cooking temperature is adequate for fermenting bread-like foods. • High temperatures in the inside of oven may reduce the quality of fermentation. Cool it down to the room temperature before use.

Suggested use	Cookware
This function is ideal for cooking meringues, cookies, biscuits, scones, bread, puddings, large fruit cakes and all pastries. Remember the oven will be hot. Place all food on the metal rack.	Use oven-proof cookware. As there is no microwave energy being used you can place metal tins directly onto the metal rack with no danger of arcing.

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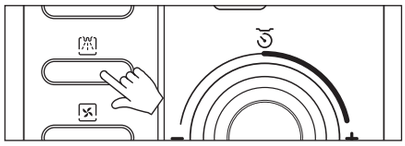
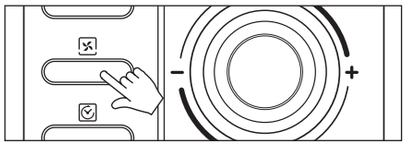
»COMBINATION COOKING

This function allows you to combine convection operation with microwave to produce traditional baked or roasted results in less time.
Always use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.
Always use oven gloves when touching the utensils in the oven, as they will be very hot.



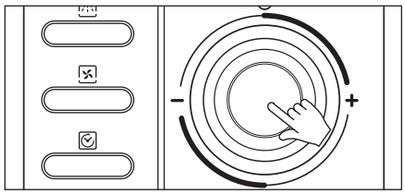
1. Press the **Combi** button once.
The **COMBI** indicator ( ) light and "**C-0**" will show in the display.

Display	MW Power
C - 0	30%

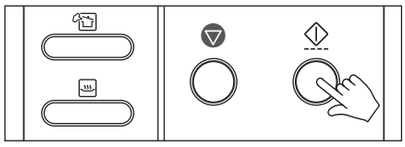


2. Press **Convection** button once.
"**180˚C**" shows in display.
Select the convection cooking temperature by pressing the Convection button again until the corresponding temperature is displayed.

TEMPERATURE SEQUENCE
180C → 190C → 200C → 210C → 220C → 40C → 100C → 110C → 120C → 130C → 140C → 150C → 160C → 170C



3. Turn the **dial knob** to set the cooking time.
For a cooking time of 11 minutes, turn the **dial knob** to set 11:00.
(up to 60 minutes can be set)
"**11:00**" shows in display.



4. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.

NOTE

*You can check the cooking temperature while cooking is in progress by pressing the **Convection** button.*
You can check the power level while cooking is in progress by pressing the Combi button.

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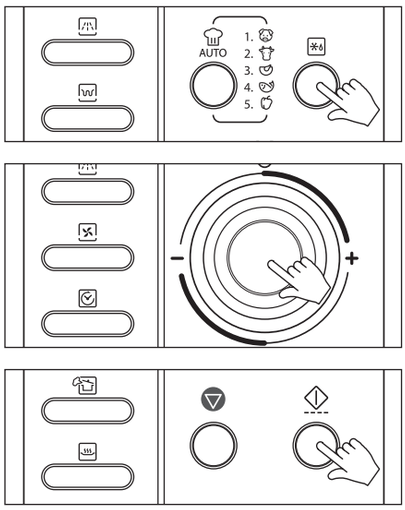
OPERATION

↘WEIGHT DEFROST MODE

Weight Defrost automatically sets the defrosting times and power levels to give even defrosting results for frozen food.
During the defrosting process the oven will beep to remind you to check the food. When the oven beeps, open the door, turn the frozen food over and close the door, and press the START/SPEEDY COOK button again.



1. Press the **Defrost** button once. The **Defrost** indicator ( ) lights and "**0**" is displayed. The ( ) indicator blinks.
This is a weight defrost mode.

2. Turn the **dial knob** to set the weight.
Weight can be set up from 200g to 3000g.
The weight will change in 50g increments or decrements.
For a defrosting weight of 1000 grams, turn the **dial knob** to set 1000.
"**1000**" shows in display.

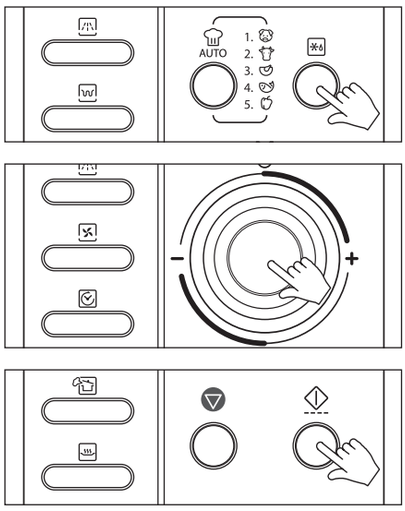
3. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating. The ( ) indicator goes off.
Cooking starts and the time in the display will count down.

NOTE

When Weight-Defrosting begins, the defrosting time is automatically determined by the weight entered.

↘TIME DEFROST MODE

During the defrosting process the oven will beep to remind you to check the food.
When the oven beeps, open the door, turn the frozen food over and close the door, and press the **START/SPEEDY COOK** button again.



1. Press the **Defrost** button twice.
The **Defrost** indicator ( ) lights and "**: 0**" is displayed.
This is a time defrost mode.

2. Turn the **dial knob** to set the defrosting time.
For a time of 11 minutes, turn the **dial knob** to set 11:00.
(up to 60 minutes can be set)
"**11:00**" shows in display.

3. Press **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.

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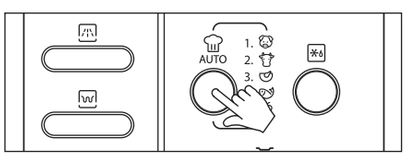
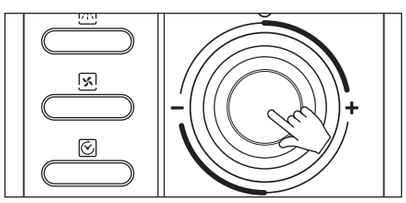
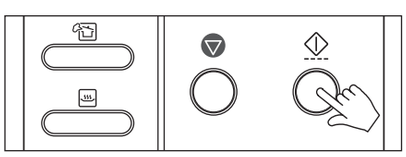
»Auto cook

This function allows you to simply and automatically cook a range of popular foods.
Always use oven gloves when touching the utensils in the oven.

Press Auto Cook key	Auto Cook Menu	Minimum Weight	Maximum Weight	Weight Step
Once	1 ROAST PORK	500 g	2000 g	100 g
Twice	2 ROAST BEEF	500 g	2000 g	100 g
3 times	3 ROAST CHICKEN	800 g	2000 g	100 g
4 times	4 BAKED FISH	300 g	900 g	100 g
5 times	5 FRESH VEGETABLE	100 g	900 g	50 g







1. Press the **Auto Cook** button once.
The **Auto Cook** indicator ( ) lights.
"**AC-1**" will show in the display.

2. Select the menu by pressing the **Auto Cook** button until the required menu is displayed.
Refer to the auto cook menu chart below for further details.

3. Turn the **dial knob** to set the cooking weight.
For a cooking weight of 1000 grams, turn the **dial knob** to set 1000.
(up to 2000 grams can be set)
"**1000**" and ( ) shows in display.
Refer to the auto cook menu chart below for further details.

4. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.

NOTE

You can check the current cook setting while the cooking is in progress by pressing the Auto Cook button.

▶ AUTO COOK TABLE

Auto Cook Menu	Start Temp.	Method	Cookware
ROAST PORK	Chilled temp.	1. Tie the joint into a neat shape. 2. Place the meat on the dish. 3. Brush with a little oil. 4. Place roasts fat-side down on the dish. 5. Cook on "AUTO COOK-ROAST PORK or ROAST BEEF". 6. Turn over when hearing the beep. 7. Remove from oven. Drain off any excess juices. 8. Stand for 10 minutes in foil before serving.	Glass Turntable + Metal rack
ROAST BEEF			
ROAST CHICKEN	Chilled temp.	1. Wash and dry chicken. Tie the legs loosely together with string. 2. Pierce the skin a couple of times just under the legs. 3. Brush butter mixture all over the chicken on the dish. 4. Place roasts breast-side down on the dish. 5. Cook on "AUTO COOK-ROAST CHICKEN". 6. Turn over when hearing the beep. 7. Remove from oven. Drain off any excess juices. Season with salt if required. Stand for 10 minutes in foil before serving.	Glass Turntable + Metal rack

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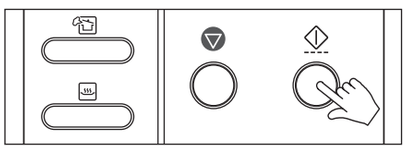
Auto Cook Menu	Start Temp.	Method	Cookware
BAKED FISH	Chilled temp.	1. All types of fresh fish(except battered or breadcrumbed fish) can be cooked whether whole, fillets or steaks. 2. Place the prepared fish in a buttered dish. 3. Season with salt and pepper, sprinkle with lemon juice and dot with butter. Do not cover dish. 4. Place on dish on the metal rack on the turntable. 5. Cook on "AUTO COOK- BAKED FISH".	Micro and heat proof shallow dish. (e.g Pyrex.) Glass Turntable + Metal rack
VEGETABLE	Chilled temp.	1. Wash and trim. 2. Place prepared vegetables into a suitable sized container. 3. Sprinkle with 4-5 tbs. of water. 4. Cover with pierced cling film or a lid. 5. Place on dish on the turntable. 6. Cook on "AUTO COOK- FRESH VEGETABLES. * For best results cut vegetables into similar sized pieces.	Microproof dish. (e.g Pyrex.) Glass Turntable

»SPEEDY COOK

The Speedy Cook function allows the oven to cook immediately on microwave full power.
The Speedy Cook function has been pre-programmed to increase the cooking time in increments of 30 seconds up to the maximum time of 5 minutes.



1. Press the **START/SPEEDY COOK** button.
The oven will display as " :30", **MW** indicator ( ) lights, and the oven starts immediately. You may increase the cooking time by keep pressing the **START/ SPEEDY COOK** button.
The oven light comes on and the turn table starts rotating and the time in the display will count down in seconds.

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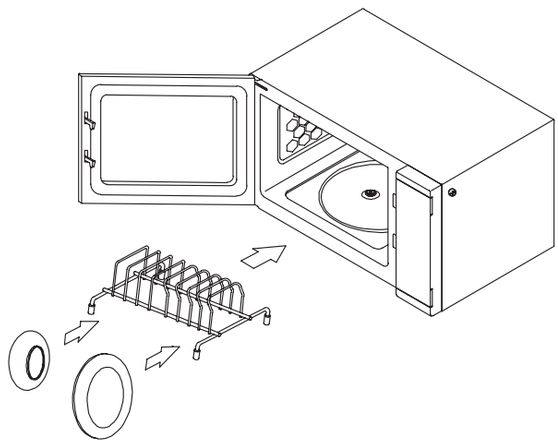
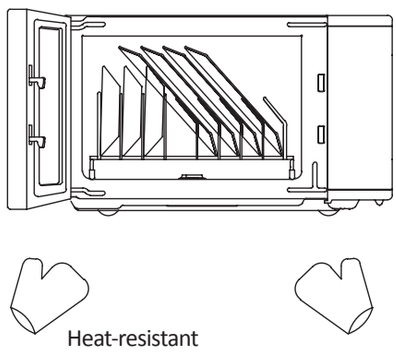
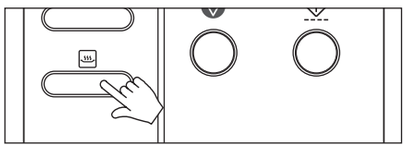
»DISH WARMER (For Premium option model only)

The DISH WARMER mode allows the oven to Warm dining dishes/plates before serving the food.
The premium option model comes with the specially designed Dish-Warm Rack used for the dish warmer mode only. Please take out the glass turntable and place the dish-warm rack at the centre of the oven cavity.
Then place dishes/plates (Size ranges from Ø150~Ø260mm) on the rack.

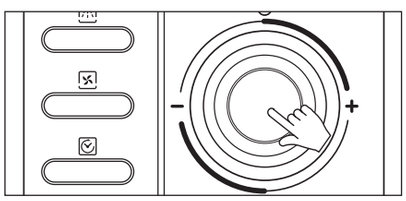




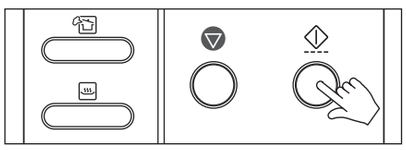
Heat-resistant gloves



1. Keep pressing the **WARM** button to select the desired temperature. (from 40°C~80°C)



2. Turn the **dial knob** to set the desired dish Warm time.
(from 10 sec.~ 60 minutes)



3. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Warming starts and the time in the display counts down.

NOTE

Once the dish warmer mode ends, please do not grasp a dish or the rack with your bare hands as it may be hot. We recommend wearing heat-resistant gloves.

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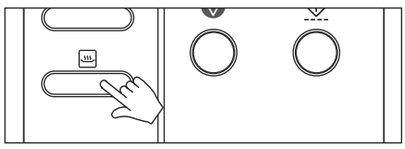
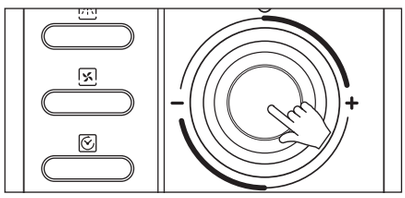
OPERATION

»WARM

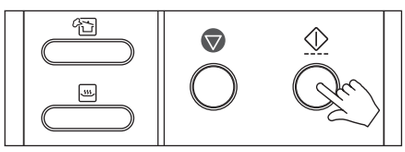
The WARM function allows the oven to Warm your food, up to the maximum time of 60 minutes.



1. Press the **WARM** button.
(The temperature is about 60˚C.)



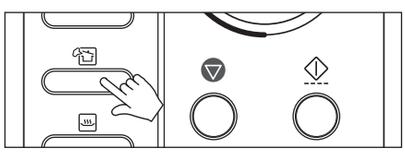
2. Turn the **dial knob** to set the cooking time.
For a cooking time of 11 minutes, turn the **dial knob** to set 11:00.
(up to 60 minutes can be set)
"**11:00**" shows in display.



3. Press the **START/SPEEDY COOK** button.
The oven light comes on and the turntable starts rotating.
Warming starts and the time in the display will count down.

»STEAM CLEANING

This function uses steam to clean the inside of oven.
Before cleaning, put 150~200cc water in a mug cup or a small bowl and place it at the centre of the tray.



1. Press the **STEAM CLEANING** button. The STEAM indicator ( ) lights.
The oven heats up for 10minutes.
When heating up is complete the "door" "oPEn" blinks on the display.
You may remove the mug cup and use the moisture in the oven to clean the inside of oven cavity.

2. After heating up ends, "door" "oPEn" shows on the display for 5 minutes.
Once it passes 5minutes, automatic cooling mode starts.

NOTE

High temperature in the inside of oven may reduce the effect of steam power.
Cool it down to the room temperature before use.

»REMINDER MODE (Function to remind cooking complete)

To remind you that you have food in the oven, the oven will beep once a minute until you either open the oven door or press any button.

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»COOKING TECHNIQUES

STANDING TIME
Dense foods e.g. meat, jacket potatoes and cakes, require standing time(inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the centre completely. Wrap meat joints and jacket potatoes in aluminium foil while standing. Meat joints need approx. 10-15 minutes, jacket potatoes 5 minutes. Other foods such as plated meal, vegetables, fish etc require 2-5 minutes standing. After defrosting food, standing time should also be allowed. If food is not cooked after standing time, return to the oven and cook for additional time.

MOISTURE CONTENT
Many fresh foods e.g. vegetables and fruit, vary in their moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.g. rice, pasta, can dry out during storage so cooking times may differ.

DENSITY
Porous airy foods heat more quickly than dense heavy foods.

CLING FILM
Cling film helps keep the food moist and the trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Always take care when removing cling film from a dish as the build-up of steam will be very hot.

SHAPE
Even shapes cook evenly. Food cooks better by microwave when in a round container rather than square.

SPACING
Foods cook more quickly and evenly if spaced apart. NEVER pile foods on top of each other.

STARTING TEMPERATURE
The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food at room temperature.

LIQUIDS
All liquids must be stirred before and during heating. Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. DO NOT OVERHEAT.

TURNING & STIRRING
Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time.

ARRANGING
Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are towards the outside.

QUANTITY
Small quantities cook faster than large quantities, also small meals will reheat more quickly than large portions.

PIERCING
The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking. DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS.

COVERING
Cover foods with microwave cling film or a lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes or pastry items.

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»DEFROSTING GUIDE

- ▶ Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Use only containers that are microwave-safe.
- ▶ Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.
- ▶ The shape of the package alters the defrosting time. Shallow rectangular shapes defrost more quickly than a deep block.
- ▶ After 1/3 of the defrost time has elapsed, check the food. You may wish to turn over, break apart, rearrange or remove thawed portions of the food.
- ▶ During defrost, the oven will prompt you to turn the food over. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door, touch the START pad to complete defrosting.
- ▶ When defrosted, food should be cool, but softened in all areas. If still slightly icy, return to microwave oven very briefly, or let stand a few minutes. After defrosting, allow food to stand 5-60 minutes if there are any icy areas.
  Poultry and fish may be placed under running cool water until defrosted

☞ ***Turn over*** : Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.

☞ ***Rearrange*** : Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.

☞ ***Shield*** : Use small strips of aluminum foil to protect thin areas or edges of unevenly shaped foods such as chicken wings. To prevent arcing, do not allow foil to come within 1-inch of oven walls or door.

☞ ***Remove*** : To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for food weighing less than 3 lbs.(1350g).

Cooking chart

Item		Power Level	Cooking Time Per lb./450g	Special Instruction
MEAT				- Chilled meat and poultry should be removed from the refrigerator at least 30 minutes before cooking. - Always let the meat and poultry stand, covered after cooking.
Beef joint	-Rare	P-80	6-8 min.	
	-Medium	P-80	7-9 min.	
	-well done	P-80	9-11 min.	
Pork Joint		P-HI	10-13 min.	
Bacon joint		P-HI	8-10 min.	
POULTRY				
Whole chicken		P-HI	4-9 min.	
Portions chicken		P-80	5-7 min.	
Breast (boned)		P-80	6-8 min.	
FISH				- Brush a little oil or melted butter over the fish, or add 15~30ml(1-2 tbsp) lemon juice, wine, stock, milk or water. - Always let the fish stand, covered, after cooking
Fish Fillets		P-HI	3-5 min.	
Whole Mackerel, Cleaned and prepared		P-HI	3-5 min.	
Whole Trout, Cleaned & Prepared		P-HI	4-6 min.	
Salmon steaks		P-HI	4-6 min.	

NOTE : The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the food. Frozen meat, poultry and fish must be thoroughly thawed before cooking.

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»COOKING & REHEATING CHART

Reheating chart

- Baby food particularly needs to be checked carefully before serving to prevent burns.
- When heating pre-packaged ready-cooked foods, always follow the pack instructions carefully.
- If you freeze foods which were bought from the fresh or chilled counters, remember that they should be thoroughly thawed before following the heating instructions on the packet. It's worth putting a note on them so that other members of the household will remember too.
- Remember to remove metal ties and transfer all food from foil containers before reheating.
- Chilled(refrigerated) food takes longer to reheat than food at room temperature (such as just-cooled food or food from the store cupboard).
- All foods should be reheated using full microwave power.

Item	Cooking time	Special Instructions
Baby food 128g jar	20 sec.	Empty into a small serving bowl. Stir well once or twice during heating. Before serving, check the temperature carefully.
Baby milk 100ml / 4fl.oz. 225ml / 8fl.oz.	20-30 sec. 40-50 sec.	Stir or shake well and pour into a sterilized bottle. Before serving, shake well and check the temperature carefully.
Sandwich roll or bun 1 roll	20-30 sec.	Wrap in paper towel and place on glass microwaveable rack. ***Note : Do not use recycled paper towels as it may contain metal particles.**
Lasagna 1 serving (10 1/2 oz./300g)	4-6 min.	Place lasagna on microwaveable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1 1/2-3 min. 5-7 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.
Mashed potatoes 1 cup 4 cups	2-3 min. 6-8 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.
Baked beans 1 cup	2-3 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2-3 min. 6-9 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.

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»VEGETABLE CHART

Use a suitable glass pyrex bowl with lid. Add 30-45ml cold water(2-3 tbsp.) for every 250g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table.
Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.
Hint : cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.
All vegetables should be cooked using full microwave power.

Cooking Guide for fresh vegetables

Vegetables	Weight	Time	Comments
Broccoli	1/2 lb./250g 1 lb./500g	2-3 min 4-6 min	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	1/2 lb./250g	3-4 min	Add 60-75ml(5-6tbsp.) water.
Carrots	1/2 lb./250g	2-3 min	Cut carrots into even sized slices.
Cauliflower	1/2 lb./250g 1 lb./500g	2-3 min 4-6 min	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	1/2 lb./250g	2-3 min	Cut courgettes into slices. Add 30ml(2tbsp.) water or a knob of butter. Cook until just tender.
Aubergine (Eggplant)	1/2 lb./250g	2-3 min	Cut aubergine into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	1/2 lb./250g	2-3 min	Cut leeks into thick slices.
Mushrooms	0.3 lb./125g 1/2 lb./250g	1-2 min 2-4 min	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	1/2 lb./250g	2-3 min	Cut onions into slices or halves. Add only 15ml(1tbsp.) water.
Pepper	1/2 lb./250g	2-4 min	Cut pepper into small slices.
Potatoes	1/2 lb./250g 1 lb./500g	4-6 min 7-9 min	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	1/2 lb./250g	4-6 min	Cut turnip cabbage into small cubes.

Cooking Guide for frozen vegetables

Vegetables	Weight	Time	Comments
spinach	0.3 lb./125g	1-2 min	Add 15ml(1tbsp.) cold water.
broccoli	1/2 lb./250g	2-3 min	Add 30ml(2 tbsp.) cold water.
Peas	1/2 lb./250g	2-3 min	Add 15ml(1 tbsp.) cold water.
Green beans	1/2 lb./250g	2-4 min	Add 30ml(2t tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	1/2 lb./250g	2-3 min	Add 15ml(1ttbsp.) cold water.
Mixed vegetables (Chinese style)	1/2 lb./250g	2-4 min	Add 15ml(1 tbsp.) cold water.

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***WARNING** : Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. this could result in very hot liquids suddenly boiling over when a spoon or other utensilis is inserted into the liquid. To reduce the risk of injury to persons:*

a) Do not overheat the liquid.

b) Stir the liquid both before and halfway through heating it

c) Do not use straight-sided containers with narrow necks.

d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.

e) Use extreme care when inserting a spoon or other utensil into the container.

1. Eggs
   Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode. If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in your microwave oven.
2. Piercing
   Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages etc. If you don't pierce them, steam will build up inside and they may explode.
3. Lids
   Always remove the lids of jars and containers and take away food containers, before you cook using your microwave oven. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

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»Oven Utensils And Accessories Guide

A variety of utensils and materials may be used for cooking in your microwae oven, For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The table below indicates which materials you can and cannot use.

Material	Grill & Convection cooking	Microwave cooking	Combined cooking
Glass (general)	No	Yes (1)	No
Glass (heat resistant)	Yes	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes	Yes (1)	Yes (1)
Earthenware	Yes	Yes	Yes
China (heat resistant)	Yes	Yes	Yes
Plastic (general)	No	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)	Yes (2)
Aluminium foil containers/aluminium foil	Yes	Yes (3)	Yes
Metal baking tins	Yes (4)	No	Yes (4)
Metal (pots.pans, etc)	Yes	No	No
Paper	No	Yes	No

1. Without metal parts or metal trims.
2. Some plastics are heat-proof only to certain temperatures. Check carefully!
3. It is possible to use aluminium foil to shield deliate areas of food (this prevents over-cooking).
4. Metal tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

Microwave function only

Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either (paper), plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there.

Shallow containers give more even cooking results.

Utensils made of china and ceramic are excellent to use in your microwave oven. Most types of glass are also very good.

Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120˚C, e.g. polypropene and polyamide. Some plastic materials, e.g. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only.

Let the oven work on full power for one minute. A suitable container will only be lukewarm.

Metal containers, e.g. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal e.g. gold, might be part of the decoration and such decorations will be damaged.

Small pieces of aluminiuum foil can be used, but only to shield the areas that would over-cook (e.g. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur.

CAUTION: *: • There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.*

• When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) WARNING : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) WARNING : It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

(e) WARNING : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

(f) WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

(g) WARNING : When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

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IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

WARNING : To prevent fire, burns, electric shock and other warnings: Listed below are, as with all appliances, certain rules to follow and safeguards to assure high performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the metal tray in place. Be sure it is properly sitting on the rotating base.
5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
6. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorchings and fire. Also, the cooking tray can become too hot to handle or may break.
11. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
12. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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13. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.

15. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;

16. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.

17. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.

18. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

To reduce the risk of injury to persons:

a) Do not overheat the liquid.

b) Stir the liquid both before and halfway through heating it

c) Do not use straight-sided containers with narrow necks.

d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.

e) Use extreme care when inserting a spoon or other utensil into the container.

19. This appliance is not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

20. Children should be supervised to ensure that they do not play with the appliance.

21. Only use utensils that are suitable for use in microwave ovens.

22.During use the appliance becomess hot. Care should be taken to avoid touching heating elements inside the oven.

23. Do not use a steam cleaner in the oven.

SAVE THESE INSTRUCTIONS

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»Electrical Connection

WARNING-THIS APPLIANCE MUST BE EARTHED.

REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE IN YOUR HOME.

The flexible mains lead must be correctly connected, as below, to a three pin plug of not less than 13 AMP capacity. You must use a 3 pin plug which should be marked with the number BS 1363 and it should be fitted with 13 AMP fuse marked with the number BS 1362. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

Power supply

- Check your local power source. This oven requires a current of approximately 15amperes, 240V 50Hz.
- Power supply cord is about 1.2 meters long.
- The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

IMPORTANT-The wires in the mains lead fitted to this appliance are coloured in accordance with the following code

GREEN AND YELLOW-EARTH
BLUE-NEUTRAL
BROWN-LIVE

As the colour of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN AND YELLOW must be connected to the terminal in the plug which is marked with the letter "E" or the earth symbol ⏚ or coloured GREEN AND YELLOW, or GREEN.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK, or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED , or BROWN.

If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician.

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier are liable if this happens.

MOULDED PLUGS

Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement.

The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone, especially children from plugging it in to a wall socket, which will create a safety hazard.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.

Applicable only if moulded plug is fitted.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13 amp replacement fuses which are ASTA approved to BS 1362 should be fitted

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Cleaning

- The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.
- DO NOT USE any abrasive cleaners or metal scrapers to clean the glass door. This will scratch the surface which can break the glass.
- DO NOT USE high pressure cleaners or steam cleaners to clean the microwave.
- Clean the interior directly after use. Use a damp cloth to remove condensation, boiled over liquid and food remnants. Remnants of crumbs and moisture absorb microwave energy and increase cooking time.
- Clean the interior and outer casing regularly; use some washing-up liquid and water and dry the microwave well with a dry cloth.
- Ensure that the cover of the microwave distributor is clean. Dirt in the cover can lead to spark formation.
- Clean the accessories regularly; use some washing-up liquid and water with a brush and dry the accessories well with a dry cloth. The accessories may also be washed in the dishwasher.
- Smells will disappear if you place a glass of vinegar or water with lemon in the microwave area. Switch the microwave on at full power for two minutes. Then rub down with a damp cloth.
- Check the door closure and the door rubber regularly for damage. Do not use the microwave if the door or door closure is damaged.
- If the seal of the microwave is very dirty, the door won't close properly. The front of adjacent furniture can become damaged. Keep the seal clean.
- Salt is extremely aggressive. When this is deposited in the oven interior, rust patches can be created.
- Spicy sauces such as ketchup and mustard or salty dishes such as salted meat contain ingredients that can erode the surface. After use, you should always clean the oven interior.
- DO NOT USE ANY TYPE OF OVEN CLEANER ON ANY PART OF THE OVEN. It will damage some of the interior and exterior surfaces of the oven.
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

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Trouble Shooting

If you are uncertain about whether your appliance is working properly, this does not automatically mean there is a defect. Try to deal with the problem yourself first by checking the points mentioned below: If the recommendations below do not solve your problem, call our service department.

- Is the plug in the socket?
- Is the door closed properly?
- Is the fuse in the fuse box faulty?
- Are the power settings and times set properly?
- Are there objects in the microwave that shouldn't be there?
- Did you use the correct kitchen utensils?
- Are the ventilation openings blocked?
- Has the food been defrosted sufficiently?
- Did you turn over or stir the food during preparation?
- Is the child lock activated?

▶ SPARKS IN THE MICROWAVE

If you see sparks in the microwave, turn the microwave off immediately. Sparks can be caused by:

- metal or aluminium foil that touches the interior of the microwave;
- aluminium foil that is not correctly covering the food (points that stick up act as an antenna);
- metal from a closing strip or tableware with metallic edges;
- recycled paper that contains small metal particles.

▶ ERROR CODES

TEMPERATURE TOO HIGH	The temperature is too high for the defrost/oven function at 40 °C: the microwave has to cool down first.
ERROR 2	Temperature too high or temperature sensor faulty; call the service department.
ERROR 3	Temperature sensor not connected; call the service department.

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Question And Answer

Q : I accidentally ran my microwave oven without any food in it. Is it damaged?

A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.

Q : Can the oven be used with the tray or tray rack removed?

A : No. Both the glass tray and roller guide must always be used in the oven before cooking.

Q : Can I open the door when the oven is operating?

A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

Q : Why do I have moisture in my microwave oven after cooking?

A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.

Q : Does microwave energy pass through the viewing screen in the door?

A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

Q : Why do eggs sometimes pop?

A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

Q : Why this standing time recommended after the cooking operation has been completed?

A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

Q : What does "standing time" mean?

A : "Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

Q : Why does my oven not always cook as fast as the microwave cooking guide says?

A : Check your cooking guide again, to make sure you've followed directions exactly ; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent over-cooking... the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

Q : Will the microwave oven be damaged if it operates while empty?

A : Yes. Never run it empty.

Q : Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish?

A : No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.

Q : Is it normal for the turntable to turn in either direction?

A : Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins.

Q : Can I pop popcorn in my microwave oven? How do I get the best results?

A : Yes. Pop packaged microwave popcorn following manufacture's guidelines. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware. Do not leave the microwave unattended when heating items with quick cooking times

Q : I need a replacement part, such as a glass turn table.

A : Call 0844 557 0290 / www.4daewoo.co.uk

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TECHNICAL DATA

»Specifications

Power supply		230V~, 50Hz
Microwave	**Power consumption**	1400W
	Output power	900W (IEC 705)
	Frequency	2,450MHz
Grill power consumption		1250W
Convection power consumption		1250W
Combination power consumption		1600W
Outside Dimension (WXDXH)		513(20.2) x 383(15.1) x 311(12.2) mm (inch)
Cavity Dimensions (WXDXH)		354(13.9) x 341(13.4) x 231(9.1) mm (inch)
Net Weight		Approx. 16.6Kg (36.6 lbs.)
Timer		60 minutes
Select function		Microwave / Grill / Convection / Combination
Microwave power level		10 stages

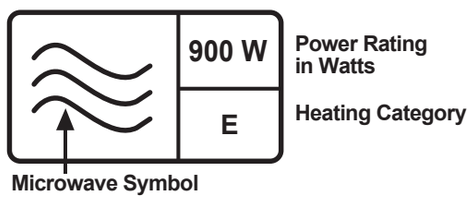
* Microwave oven is a Group 2 ISM equipment in which radio-frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

* Specifications are subjected to change without notice.

MAFF rating

Explanation of the heating category label for microwave ovens and small packs of food (up to 500g / 1 lb, typical of ready meals for 1 or 2people) as agreed by MAFF (the Ministry of Agriculture Fisheries and Food) in conjunction with food and Microwave Oven manufacturers.

1. Always follow food manufacturers instructions when cooking ready meals.
2. Always ensure that food is piping hot before serving.



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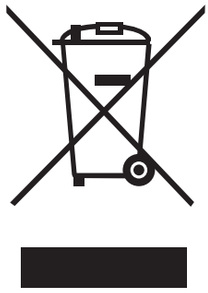
ENVIRONMENTAL INFORMATION

»Disposal of used electrical & electronic equipment



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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»RECIPES

TOMATO & ORANGE SOUP

1 oz.(25g) butter
1 medium onion, chopped
1 large carrot & 1 large potato, chopped
1 3/4lb(800g) canned, chopped tomatoes
juice and grated rind of 1 small orange
1 1/2pints(900ml) hot vegetable stock
salt and pepper to taste

1. Melt the in a large bowl on P-HI for 1 minute.
2. Add the onion, carrot and potato and cook on P-HI for 3 minutes. stir halfway through cooking.
3. Add the tomatoes, orange juice, orange rind and stock. Mix thoroughly. Season with salt and pepper to taste. Cover the bowl and cook on P-HI for 13 minutes. stir 2-3 times during cooking, until the vegetables are tender.
4. Blend and serve immediately.

FRENCH ONION SOUP

1 large onions, sliced
1 tbsp (15ml) corn oil
2 oz.(50g) plain flour
2 pints(1.2 litres) hot meat
or vegetable stock
salt and pepper to taste
2 tbsp (30ml) parsley, chopped
4 thick slices French bread
2 oz.(50g) cheese, grated

1. Place the onion and oil a bowl, mix well and cook on P-HI for 1 minutes.
2. Stir in the flour to make a paste and gradually add stock. Season and add the parsley.
3. Cover the bowl and cook on P-70 for 14 minutes.
4. Pour the soup into serving bowls, submerge bread and sprinkle generously with cheese.
5. Cook on P-70 for 2 minutes, until the cheese has melted.

STIR FRIED VEGETABLES

1 tbsp(15ml) sunflower oil
2 tbsp (30ml) soy sauce
1 tbsp (15ml) sherry
1"(2.5cm) root ginger,
peeled and finely grated
2 medium carrots, cut into fine strips
4 oz.(100g) button mushrooms, chopped
2 oz.(50g) beansprouts
4 oz.(100g) mange-tout
1 red pepper, seeded and thinly sliced
4 spring onions, chopped
4 oz.(100g) canned water chestnuts, sliced
1/4 head of chinese leaves, thinly sliced

1. Place the oil, soy sauce, sherry, ginger, garlic and carrots in a large bowl, mix thoroughly
2. Cover and cook on P-HI for 2-4 minutes, stirring once.
3. Add the button mushrooms, beansprouts, mange-tout, red pepper, spring onions, water chestnuts and chinese leaves. Mix thoroughly.
4. Cook on P-HI for 5-6 minutes, until the vegetables are tender. Stir 2-3 times during cooking.

Stir fried vegetables are ideally served with meat or fish.

HONEYED CHICKEN

4 boneless chicken breasts
2 tbsp(30ml) clear honey
1 tbsp(15ml) whole grain mustard
1/2 tsp(2.5ml) dried tarragon
1 tbsp(15ml) tomato puree
1/4 pint(150ml) chicken stock

1. Place the chicken breasts in a casserole dish.
2. Mix all remaining ingredients together and pour over the chicken. Salt and pepper to taste.
3. Cook on P-HI for 12-13 minutes. Rearrange and coat the chicken with the sauce twice during cooking.

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BLUE CHEESE & CHIVE JACKETS

2 baking potatoes,
(approx.9 oz.(250g) each)
2 oz.(50g) butter
4 oz.(100g) blue cheese, chopped
1 tbsp(15ml) fresh chives, chopped
2 oz.(50g) mushrooms, sliced
salt and pepper to taste

1. Prick each potato in several places. Cook on P-HI for 7-9 minutes. Halve and scoop the flesh into a bowl, add the butter, cheese, chives, mushrooms, salt and pepper, mix thoroughly.
2. Pile mixture into the potato skins and place in a flan dish.
3. Cook on P-50 for 10 minutes.

WHITE SAUCE

1 oz.(25g) butter
1 oz.(25g) plain flour
1/2 pint(300ml) milk
salt and pepper to taste

1. Place the butter in a bowl and cook on P-HI for 1 minute, until melted.
2. Stir in the flour and whisk in the milk. Cook on P-HI for 3-4 minutes, stirring every 2 minutes until thick and smooth. Season with salt and pepper to taste.

STRAWBERRY JAM

1 1/2 lb.(675g) strawberries, hulled
3 tbsp(45ml) lemon juice
1 1/2 lb.(675g) caster sugar

1. Place strawberries and lemon juice in a very large bowl, heat on P-HI for 4 minutes, or until the fruit has softened. Add sugar, mix well.
2. Cook on P-70 for 20-25 minutes, until setting point*is reached, stir every 4-5 minutes.
3. Pour into hot, clean jars. Cover, seal and label.

** setting point : To determine setting point, place 1 tsp(5ml)jam onto chilled saucer. Allow to stand for 1 minute. Move surface of jam gently with your finger, if the surface wrinkles setting point has been reached.*

PLAIN MICROWAVE CAKE

4 oz.(100g) margarine
4 oz.(100g) sugar
1 eggs
4 oz.(100g) self raising flour, sifted
2-3 tbsp(30-45ml) milk

1. line the base of 8" (20.4cm) cake dish with grease-proof paper.
2. Cream the margarine and sugar together until light and fluffy. Beat in the eggs and fold in the sifted flour alternately with the milk.
3. Pour into prepared container. Cook on P-HI for 4-5 minutes, until a skewer comes out cleanly.
4. Leave the cake to stand for 5 minutes before turning out.

OMELETTS

1/2 oz.(15g) butter
4 eggs
6 tbsp(90ml) milk
salt & pepper

1. Whisk together eggs and milk.
2. Place butter in 10"(26cm) flan dish. Cook on P-HI for 1 minute, until melted. Coat the dish with the melted butter.
3. Pour omelette mixture into flan dish. Cook on P-HI for 2 minutes. whisk mixture and cook again on P-HI for 1 minutes.

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SCRAMBLED EGG

1/2 oz.(15g) butter
2 eggs
2 tbsp(30ml) milk
salt & pepper

1. Melt the butter in a bowl on P-HI for 1 minute.
2. Add the eggs, milk and seasoning and mix well.
3. Cook on P-HI for 3 minutes, stirring every 30 seconds.

SAVORY MINCE

1 small onion, diced
1 clove garlic, crushed
1 tsp(5ml) oil
7 oz.(200g) can chopped tomatoes
1 tbsp(15ml) tomato puree
1 tsp(5ml) mixed herbs
8 oz.(225g) minced beef
salt and pepper

1. Place onion, garlic and oil in casserole, and cook on P-HI for 2 minutes or until soft.
2. Place all other ingredients in casserole. Stir well.
3. Cover and cook on P-HI for 5 minutes then P-50 for 8-13 minutes or until the meat is cooked.

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Daewoo Electronics Guarantee Conditions

Daewoo Electronics products are guaranteed for 12 or 24 months from the date of original purchase as follows:-

American style side by side fridge freezer	24 months*
Combination frost free fridge freezer	24 months*
Undercounter and tabletop fridges and freezers	12 months
Washing machines	24 months*
Washer dryers	24 months*
Microwave ovens	12 months
Vacuum cleaners	12 months

Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment, cabinet parts, knobs, software faults or consumable items such as batteries, drive belts or bulbs.
- The liability of Daewoo Electronics is limited to the cost of the repair (or replacement) of the product under the guarantee. Daewoo Electronics disclaims any liability for incidental or consequential damages.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual. lt must be used solely for domestic purposes.
- The guarantee will be rendered invalid if the product is resold, has had its serial number removed (or has an invalid serial number), or if an unauthorised person has carried out any repairs or alterations.

The guarantee is in addition to and does not diminish your statutory or legal rights.

For further information regarding your guarantee please see the section at the rear of your instruction manual. In the event of a breakdown please refer to the troubleshooting guide in your instruction manual and check all plugs, fuses and electricity supply.

In the event that you need further assistance please contact Daewoo Electronics Customer Services with your model and serial number, date and place of purchase along with a bref description of the problem.

In the event of there being no breakdown or the product is not within the guarantee period you will be charged for the repair.

If you purchased an extended warranty for your product please contact the provider of the extended warranty directly.

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Customer Helpline Number : 0844 887 2525
Spare Parts : 0844 557 0290 or www.4daewoo.co.uk / DAEWOO ELECTRONICS Web Site www.daewooelectronics.co.uk

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